

Claim 3. (original):

The low-gluten wafer according to claim 2 wherein the wafers are stored in an airtight environment.

Claim 4. (original):

The low-gluten wafer according to claim 1 wherein the wafers, after heating, are cooled to temperatures below about 32 degrees Fahrenheit

Claim 5. (original):

The low-gluten wafer according to claim 1, where the water has a temperature of about 125 degrees Fahrenheit

Claim 6. (original):

A method of making a low-gluten wafer comprising the steps of:

combining about one part wheat starch with about one part pre-gelatinized wheat starch into a first substantially homogeneous mixture,

adding water to the first homogenous mixture where the water has a temperature between about room temperature and about 212 degrees Fahrenheit degrees until the combination of water and the first substantially homogeneous mixture create a substantially homogeneous pre-cooked mixture,

sheeting portions of the pre-cooked mixtures of about between 1/20<sup>th</sup> of a teaspoon to about 1/2 of a teaspoon onto a cooking surface having a temperature between about 250 degrees Fahrenheit and about 350 degrees Fahrenheit, and

cooking said portions for about 5 minutes to 10 minutes.

Claim 7. (original):

The method according to claim 6, where the sheeting step further includes shaping the portions of the pre-cooked homogeneous mixture into wafers having a diameter of about 1.0 inch to about 3.5 inches.

Claim 8. (original):

The method according to claim 7, where the cooking surface may include two parallel heated plates where said portion of the pre-cooked homogeneous is sheeted between the parallel plates.

Claim 9. (original):

The method according to claim 7, further comprising the step of cooling the wafers to a temperature between about 32 degrees Fahrenheit to room temperature.

Claim 10. (original):

The method according to claim 7, further comprising the step of cooling the wafers to a temperature below about 32 degrees Fahrenheit.

Claim 11. (original):

A low gluten wafer having a pre-cooked mixture composition of about 25 % by weight wheat starch, about 25 % by weight pre-gelatinized wheat starch, and about 50% water, where said water has a temperature between about room temperature to about 212 degrees Fahrenheit, where the wheat starch and pre-gelatinized wheat starch are first combined into a substantially homogeneous mixture and the water is then added and mixed to create a substantially homogeneous precooked mixture.

Claim 12. (original):

The low gluten wafer according to claim 11 where the water has a temperature of about 125 degrees Fahrenheit.

Claim 13. (original):

A low-gluten wafer comprising:

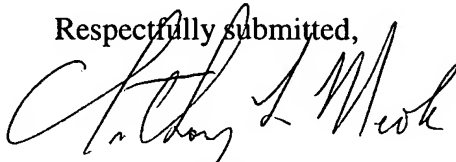
about 2 tablespoons of pre-gelatinized wheat starch,

about 2 tablespoons of pre-gelatinized wheat starch, and

about ¼ cup of water.

No new matter is added by this Amendment. Prompt and favorable consideration of this Amendment is respectfully requested.

Respectfully submitted,

A handwritten signature in black ink, appearing to read "Anthony L. Meola", written over the typed name.

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Date: February 23, 2004  
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